

Isabelle & Xavier Frissant

Vignerons



Fié Gris des Pierres 2022

IGP du Val de Loire



Type

Dry

Grape variety

100% Fié Gris

Géographic origin

« Les Pierres » plot

Terroir

Perruche (flint clay)

Vineyard

Our vines are certified organic, the grass cover is natural.

Average age of the vines : 12 years

Yield

50hl/ha

Winemaking

After mechanical harvesting, the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days in stainless steel tanks. Aging in 300L barrels for 4 months then our wines are bottled in spring.

Tasting notes

Freshness, nice breadth in the mouth with a mineral finish.

Food pairing

Fish in sauces, white meat, Asian cuisine

Drink

5 years

Serving temperature

7-8°C

1 Chemin neuf - 37530 MOSNES

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